

DETAILED REPORT OF SALMON FISHING OPERATIONS, BY LOCALITIES AND APPARATUS.

It is desired that this information be prepared with accuracy and detail, so far as the packers' records can by reasonable effort be made to furnish it. Different streams in the same bay or sound should be separately reported so far as the catch can properly be credited to each. Catches not certainly referable to particular streams may be reported under the head of the bay, sound, or region.

Species of salmon and names of streams or localities fished.	Number of salmon taken with each kind of apparatus.						Fishing season—	
	Seines.	Gill nets.	Traps.	Lines.	Dip nets.	Other appliances.	Began.	Ended.
Coho or silver salmon:								
123,422 lbs. from miscellaneous sources see explanation.							June 10	Oct 15th.
Dr. Hd. Off.								
Total 123,422#								
Chum or keta salmon:								
183,360 lbs Dr. Head Off							June 10	Sept 18th
108,274 " Round								
from miscellaneous sources see c explanation								
Total 286,634#								
Humpback or pink salmon:								
63,916 lbs. Round from miscellaneous sources see explanation on last page							June 12	Aug 5th
Total 63,916#								
King or spring salmon:								
602,876 lbs Dressed Head Off Reds							May 1st	Dec 31st
198,584 " " " " White								
From Miscellaneous sources see last page explanation								
Total 801,460#								
Red or sockeye salmon:								
84,246 lbs Round								
From miscellaneous sources; see last page for explanation								
Total 84,246#							May 31st	July 20th

SALMON AND TROUT PRODUCTS.

How prepared.	Coho or silver.	Chum or keta.	Humpback or pink.	King or spring.	Red or sockeye.	Dolly Varden or salmon trout.	Steelhead.	Total.
CANNED:								
Cases, 1-lb. cans, 48's...Number								
Value.....								
Cases, 1-lb. cans, 96's...Number								
Value.....								
Cases, 1-lb. flat cans...Number								
Value.....								
Cases, 1-lb. tall cans...Number								
Value.....								
MILD CURED:								
Tierces (800 lbs. each)...Number								
Value.....								
PICKLED:								
Barrels (200 lbs. each)...Number								
Value.....								
Bellies.....Pounds								
Value.....								
Backs.....Pounds								
Value.....								
DRY SALTED.....Number of fish								
Pounds.....								
Value.....								
FROZEN.....Number of fish								
Pounds.....	123422	286634	63816	801460	84246		2413	1,361,991
Value.....	\$9873.76	\$7049.91	\$1276.32	\$84260.16	\$8424.60		\$193.04	\$111077.79
SHIPPED FRESH.....Number of fish								
Pounds.....								
Value.....								

HALIBUT, COD, HERRING, AND MINOR SALMON PRODUCTS.

How prepared.	Pounds.	Value.	How prepared.	Number.	Value.
HALIBUT:			HERRING:		
Fresh (shipped).....			CANNED:		
Fresh (sold locally).....			Cases, 1-lb. cans.....		
Frozen.....	3,619,213	\$361,921.30	Cases, 1-lb. cans.....		
Fletched.....				Pounds.	
Dry salted.....			Dry salted.....For food.....		
Smoked.....			Fresh.....For food.....		
Canned.....			For bait.....		
Cod:			Frozen.....For food.....		
Vessel catch—			For bait.....	1,339,100#	\$13,391.00
Dry salted.....			Pickled, Scotch cure (in half-barrels).....		
Pickled.....			Pickled, Scotch cure (in full barrels).....		
Stockfish.....			Pickled, Norwegian cure.....		
Tongues.....			Pickled.....For bait.....		
Cod-liver oil.....galls.			Fertilizer.....tons.....		
Shore station catch—			Oil.....galls.....		
Dry salted.....			SALMON:		
Pickled.....			Caviar.....		
Stockfish.....			Beleke.....		
Tongues.....			Ukulu.....		
Cod-liver oil.....galls.			Kipperd.....		
CANNED:			Dried.....		
Cases, 1-lb. cans.....Number.....			Fertilizer.....tons.....		
Value.....			Oil.....galls.....		
Cases, 1-lb. flat cans...Number.....					
Value.....					

WHALING OPERATIONS.

Catch.				Products.		
Species.	Males.	Females.	Total.	Items.	Quantity.	Value.
Bowhead.....				Oil, body.....galls.		
California gray.....				Oil, sperm.....galls.		
Finback.....				Fertilizer, meat.....tons.		
Humpback.....				Fertilizer, bone.....pounds.		
Sulphur-bottom.....				Whalebone.....pounds.		
Sperm.....				Meat, pickled.....pounds.		
Others.....				Stearin.....galls.		
Total.....						

* Indicate number and sex of each species.

CLAM PRODUCTS.

How prepared.	Minced clams.			Whole clams.			Clam juice.		
	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.
CANNED:									
Cases, 1-lb. cans									
Cases, 1-lb. cans									
Cases, 2-lb. cans									
Cases, 10-lb. cans									
Total									

MISCELLANEOUS PRODUCTS.

Items.			Quantity.	Value.	Items.			Quantity.	Value.
			Pounds.						
Sablefish	Fresh				Tomcod	Fresh	pounds		
	Frozen	514,175		\$25,708.75		Frozen	pounds		
	Pickled					Pickled	pounds		
	Smoked				Other fish ^a	Fresh	pounds		
Eulachon	Fresh					Frozen	pounds		
	Pickled					Pickled	pounds		
	Smoked				Grayfish	Oil	galls		
Rockfish or bass	Fresh					Fertilizer	tons		
	Frozen				Crabs	(Specify unit)			
	Pickled				Musse's	do			
Smelt	Fresh				Oysters	do			
	Frozen				Seaweed	do			
	Pickled				Ivory (walrus)	do			
Pollock	Fresh				Hides	Hair seal	number		
	Frozen					Sea lion	number		
	Pickled					Walrus	number		
Flatfish	Fresh								
	Frozen								
	Pickled								

^a State species.

ADDITIONAL OR EXPLANATORY INFORMATION.

We are unable to state just what quantity of salmon were caught with each kind of appliance and from what districts the salmon came as we purchased the fish from Independent producers and buyers.

I, the undersigned, being duly sworn, depose and say that the foregoing information is correct and true to the best of my knowledge and belief.

State of U. S. of America
County of Territory of Alaska

R. H. Douglas
Owner, Superintendent, Manager.
(ERASE INAPPLICABLE WORDS.)

Subscribed and sworn to before me this 13th day of December, 1919

H. M. Stackpole
Notary Public.

[SEAL.]